GAU1761

PATENT 54874.000013

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re the Application of:

Margaret Kilibwa

Serial No.: 08/796,305

Filed: February 7, 1997

Title: Polydextrose as Anti-Staling Agent

Group Art Unit: 1761

Examiner: T. Tran Lien

1910 8/22/99 M

Assistant Commissioner for Patents
Box AF

United States Patent and Trademark Office Washington, D.C. 20231

Sir:

AMENDMENT RESPONSIVE TO OFFICE ACTION

In response to the Office Action dated May 12, 1999, please amend the claims of the above-identified application as follows.

30. (Twice Amended) A method of making a baked product having improved antistaling properties, the method comprising the steps of:

forming a baking dough by combining flour, yeast, water, and water-soluble polydextrose anti-staling agent in an amount effective to reduce staling without causing undue dough stickiness [of about 1 percent to about 10 percent by weight, based on the weight of the flour]; and

baking the dough.

RECEIVED ANS 16 1939

Sub Or>

Ct